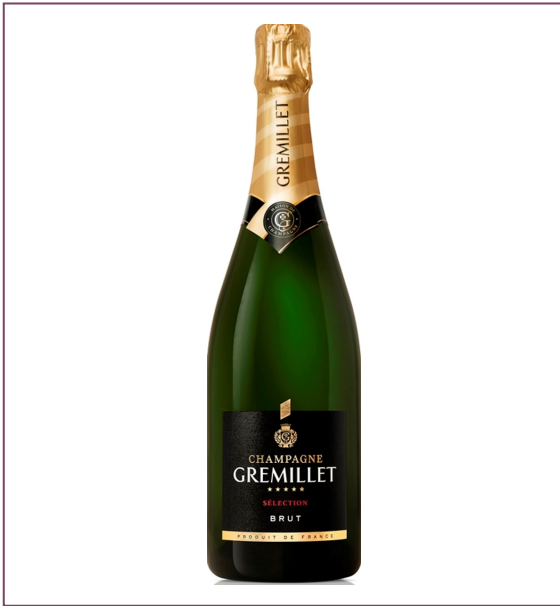




## Brut Selection, Champagne Gremillet



<b>Product code</b>	GM02NVSB
<b>Grapes</b>	Chardonnay, Pinot Meunier, Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	12.5
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Champagne Gremillet
<b>Vintage</b>	NV



Vegetarian

## Tasting Notes

Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish. Awarded IWSC Best in Class Trophy 2009. "THE EYE : A pretty pale golden-yellow rippling with fine, persistent bubbles. Bright, luminous and limpid. THE NOSE : the nose evokes happiness - a lively alliance of delicious floral and fruity notes, of acacia, hawthorn, peach, pear and apricot. THE MOUTH : the taste is pleasant and refreshing with a nice balance of acidity and maturity. the same fruit components and deliciousness of the nose are found again on the palate, with toasted and spicy notes."

## Winemaking

Method traditional

## Awards

JAMES SUCKING 92POINTS  
WINE ENTHUSIAST 90/100  
JAMES SUCKING 90POINTS  
OIWSC 92POINTS  
GILBERT & GAILLARD INTERNATIONAL  
CHALLENGE 2021  
SWA GOLD 2021  
2023 DECANTER 90 POINTS  
2020 DECANTER SILVER